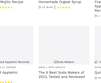

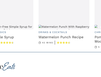

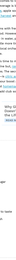

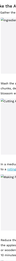

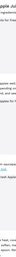

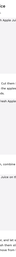

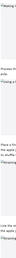

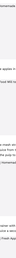

Homemade Apple Soda With Fresh Apple Juice

By Colleen Graham | Updated on 01/3/23

The Spruce / S&C Design Studios

Prep: 20 mins
Cook: 25 mins
Cool Time: 20 mins
Total: 65 mins
Serving: 1 serving
Yield: 1 drink

★★★★★ 8 RATINGS

Add a comment

Nutrition Facts (per serving)

215	0g	56g	0g
Calories	Fat	Carbs	Protein

Show Full Nutrition Label

(Nutrition information is calculated using an ingredient database and should be considered an estimate.)

SAVE RECIPE

The fresh taste of autumn comes to life in homemade apple soda. This refreshing sparkling beverage is bright and slightly sweet. When made with fresh apple juice, apple soda is a brilliant way to take advantage of the fall apple harvest and preserve the fruit's sweet taste for months to come.

The apple soda recipe begins with fresh apple juice. Using an electric juicer is the quickest method. However, the stovetop method of simmering chunks of apple in water, processing to a pulp, and straining out the juice adds just a little more time. A simple and fun project, especially after a visit to a local orchard, allows you to make as much fresh apple juice as you like.

Once you have the juice, it's time to make the syrup base for the soda. White granulated sugar is fine but, raw sugar adds a darker sweetness, pairing perfectly with apples. The secret ingredient for any soda—homemade or commercial—is citric acid. The organic powder gives the syrup's flavor a necessary sour boost and doubles as a preservative for a longer shelf life than most homemade syrups. With the syrup in the fridge, you simply have to add club soda when you're ready to enjoy a tall glass of apple soda.

Ghia's MÃ©lanie Masarin
Why Ghia's Mélanie Masarin Doesn't Want Alcohol to Be the Life of the Party
READ NOW

Ingredients

For the Apple Juice:

- 4 to 5 large apples
- 2 cups water

For the Apple Syrup:

- 2 cups apple juice
- 1 cup raw granulated sugar
- 1 teaspoon citric acid

For the Apple Soda:

- 1/3 cup apple syrup
- 3/4 to 1 cup club soda, to taste
- Apple wedge, for garnish

Steps to Make It

Make the Apple Juice

01 Gather the ingredients.

Ingredients for Fresh Apple Juice

02 Wash the apples well. Cut them into quarters (or smaller chunks, depending on the apples' size), removing the stem, blossom end, and seeds.

Cutting Apples for Fresh Apple Juice

03 In a medium saucepan, combine the apples and water. Bring to a rolling boil.

Making Fresh Apple Juice on the Stovetop

04 Reduce the heat, cover, and let simmer for 20 minutes. As the apples soften, mash them slightly with a potato masher or wooden spoon. Remove from heat and let cool for about 10 minutes.

Making Homemade Apple Juice on the Stovetop

05 Process the apples in a food mill or blender to create a juicy pulp.

Using a Food Mill to Make Fresh Apple Juice

06 Place a fine-mesh strainer over a medium bowl and strain the apple juice from the majority of the pulp. Use a spatula to shuffle the pulp to remove more of the juice.

Straining Homemade Apple Juice

07 Line the strainer with two layers of cheesecloth and strain the apple juice a second time to remove the remaining pulp.

Straining Fresh Apple Juice using cheesecloth

08 Use the apple juice right away for the syrup or let cool and transfer it to a jar with a tight seal. Refrigerate it for up to 2 weeks or freeze as cubes for up to 6 months.

Fresh, Homemade Apple Juice

Use Caution When Blending Hot Ingredients

Steam expands quickly in a blender and can cause ingredients to splatter everywhere or cause burns. To prevent this, fill the blender only one-third of the way up, vent the top, and cover with a folded kitchen towel while blending.

Make the Apple Syrup

01 Gather the ingredients.

Ingredients for Homemade Apple Soda Syrup

02 In a medium saucepan, bring the apple juice to a boil, stirring in the raw sugar until completely dissolved.

Making Homemade Apple Soda Syrup

03 Reduce heat, cover, and simmer for 5 minutes.

Homemade Apple Soda Syrup

04 Remove from heat, let cool for about 10 minutes, then stir in the citric acid.

Making Apple Syrup From Fresh Juice

05 Once completely cool, pour into jars with tight seals and keep in the refrigerator for up to 2 months.

Homemade Apple Syrup for Soda

Where Is Citric Acid in My Grocery Store?

Citric acid is located near the pectin and other canning ingredients and materials. It is sometimes called "sour salt" in the kosher section or spice aisle.

Make the Apple Soda

01 Gather the ingredients.

Ingredients for a Fresh Apple Soda

02 In an ice-filled glass, pour the fresh apple syrup.

Mixing a Fresh Apple Soda

03 Top with club soda and stir well.

Homemade Apple Soda With Fresh Apple Juice

04 Garnish with an apple wedge. Serve and enjoy.

Homemade Apple Soda With Fresh Apple Juice and slice of apple as garnish

Tip

- The apple syrup recipe yields 2 cups, enough for about 5 sodas. It's easy to make larger and smaller batches as needed.
- Small and medium apples will work perfectly. For the 2 cups of juice used in this recipe, you'll need 4 heaping cups of cut apples.
- The leftover apple pulp is actually a simplified version of applesauce that can be eaten or stored; add lemon juice or cinnamon to give it extra flavor. It can also be used to make apple butter.
- To preserve the apple garnish and prevent it from turning brown, squeeze lemon juice over the flesh immediately after cutting it. This will prevent oxidation for a couple of hours; don't cut it too early.

What Are the Best Apples for Juicing?

Any variety of apples can be made into juice, though some are better choices than others. This recipe features Fuji apples and has been tested with a backyard apple tree of unknown variety; both worked out very well. Sweet apples tend to create the best apple juice; some other varieties to try, include Red and Golden Delicious, Gala, and Honeycrisp. If you use tart apples, such as Granny Smith and Arkansas Black, consider adding more sugar to the syrup. Since the peels are left on for this recipe, the apple's color will determine the color of the juice and syrup.

Recipe Variation

- Use bottled apple juice or cider instead of fresh juice. Simply skip to the syrup steps and reduce the sugar to 3/4 cup when using sweetened juice.
- Instead of club soda, use another carbonated water. Ginger ale adds sweetness, tonic water gives it a dry note, and sparkling water is refreshingly crisp. You can also use plain carbonated water from a soda maker; depending on the model, the apple syrup may work in some soda makers, too.

READ NEXT: Flavored Simple Syrups for Hot & Cold Drinks

Recipe Tags:

Apple Soda American Fall Beverage

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☆☆☆☆☆

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RUM COCKTAILS
Pineapple Mojito Recipe
5 MINS ★★★★

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DRINKS & COCKTAILS
Homemade Orgeat Syrup
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TEQUILA COCKTAILS
Cranberry Margarita With Apple-Cinnamon Tequila Recipe
3 MINS ★★★★★

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Homemade Lime Cordial
15 MINS ★★★★

Designated Appletini Mocktail
NON-ALCOHOLIC DRINKS
Designated Appletini Mocktail
3 MINS ★★★★★

Soda Makers
SMALL APPLIANCES
The 6 Best Soda Makers of 2023, Tested and Reviewed

Homemade Tonic Syrup Without
DRINKS & COCKTAILS
Quinine-Free Tonic Syrup
60 MINS ★★★★

Virgin Mojito
DRINKS & COCKTAILS
Non-Alcoholic Mojito
5 MINS ★★★★

Tequila Soda Cocktail With Lime
DRINKS & COCKTAILS
Tequila Soda
3 MINS ★★★★

Homemade Campari With Negroni
LIQUEURS
Homemade Campari Recipe
25 MINS ★★★★★

apple juice in glasses and a
SMOOTHIES & JUICES
Apple Juice Recipe
80 MINS ★★★★★

Fresh Virgin Margarita
DRINKS & COCKTAILS
Margarita Mocktail
3 MINS ★★★★

Keto Sugar-Free Simple Syrup for
COCKTAIL BASICS
Keto Simple Syrup
15 MINS ★★★★★

Watermelon Punch With Raspberry
DRINKS & COCKTAILS
Watermelon Punch Recipe
42 MINS ★★★★★

pomegranate mojito mocktail
CHRISTMAS DRINKS
Pomegranate Mojito Mocktail
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